

SAFETY, SANITATION AND PERSONAL HYGIENE



Standards:

Demonstrate procedures for a clean and safe environment

Explain the function of security, safety, sanitation, housekeeping, maintenance and engineering

Focus Competencies:

- Demonstrate an understanding of good personal hygiene/health procedures
- Demonstrate an awareness of responsible reporting of illness symptoms
- Demonstrate an awareness of safety, security and environmental issues related to the hospitality, tourism industry
- Examine the rules and procedures required in the handling of various materials in the hospitality and tourism industry

Expected Student Outcomes:

- ❖ Practice good personal and professional presentation (hygiene)
- ❖ Demonstrate knowledge and skills of sanitation / safety issues in the hospitality and tourism industry
- ❖ Identify the symptoms of illness and injury
- ❖ List correct procedures for reporting illness and injury
- ❖ Demonstrate an awareness of the state regulations regarding the safe handling of chemicals
- ❖ Explain Occupational Safety and Health Administration (OSHA) requirements regarding various situations
- ❖ Utilize safety and security procedures as required by OSHA
- ❖ Demonstrate skills and knowledge about the importance of safety and sanitation
- ❖ Demonstrate an understanding of various security procedures in the hospitality and tourism industry



Suggested Activities

- Demonstrate appropriate hand washing techniques. Test for effectiveness using the Glo-germ process.
- Using a black light, analyze the bacteria/germs taken from the kitchen work area.
- Each student will design an unsafe kitchen and then as a class, will identify the problems and present possible suggestions for correction.
- Test uncooked and cooked chicken and hamburger for levels of contamination (both refrigerated and unrefrigerated).
- Demonstrate safe handling of knives and equipment.
- Apply skills and knowledge in making a safety poster/video/tri-fold.
- Develop a Sanitation/personal hygiene demonstration that could be used in a training video.
- Do an analysis of your school's safety, security and sanitation procedures. Create a plan to address problems found.
- Participate in a teen workplace safety training.
- Guest Speakers
 - Security issues and procedures in the Lodging industry
 - Safety issues in the Landscape/Maintenance areas of the industry

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Assessments

- Develop and present a video/poster/tri-fold.
- Demonstration of proper safety and sanitation techniques
- Written tests
- Research paper on a sanitation/safety/security topic









Time

6-9 hours (12-18)



Resources

Organizations:

Occupational Safety and Health Administration
Public Health Department
Fire Department
Center for Disease Control
NRA (National Restaurant Association) Serve Safe
NH Department of Education
NH Department of Labor (new curriculum on safety, sanitation & hygiene)
NH Travel Council
American Hotel and Lodging Association



Books/Magazines:

Trade Journals and Professional Publications

Nations Restaurant News www.nrn.com

Journal of Food Products Marketing

Journal of Food Production Management



Guest Speakers

Chef from the Industry

Health Inspector

Human Resource Directors of Various Businesses in the Industry

Hotel Owner/Manager

Security personnel from various industry business

OSHA representative

AFL-CIO – worker safety focus

Hospitality Risk management Specialists



Videos

American Hotel and Lodging Assoc. (workplace safety videos, housekeeping procedures)

20/20 or Dateline undercover videos of the industry.

Teachers Video: 800-262-8837 (Cooking Videos)

Delmar Videos:

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|------------------------|--------------------------|
| 1). Baker | 6). Food Preparer |
| 2). Catering Assistant | 7). Food Service Manager |
| 3). Cheesemaker | 8). Host |
| 4). Cook | 9). Order Taker |
| 5). Dietary Assistant | |

Websites



www.jobshadow.org

Software



Field Experiences



Full service lodging establishments

Job shadow

Internships
